

**PATENT ABSTRACTS OF JAPAN**

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MATSUDA HIROSHI**(54) METHOD FOR STABILIZING COFFEE EXTRACT SOLUTION****(57)Abstract:**

**PURPOSE:** To stabilize the subject extract solution capable of retaining coffee feeling and providing the quality stabilized for a long period without clouding by bringing a coffee extract solution into contact with specific silica gel, then aggregating and settling fine particulate turbid substances in the above mentioned extract solution and removing the settled turbid substances.

**CONSTITUTION:** A coffee extract solution is brought into contact with silica gel (used in an amount of 0.004-0.5wt.% based on the coffee extract solution expressed in terms of Brix 1) having 0.4-2.0ml/g pore volume and 1.0-100 $\mu$ m average particle diameter (preferably 0.8-1.6ml/g pore volume and 20-90 $\mu$ m average particle diameter) to aggregate and settle fine particulate turbid substances in the aforementioned coffee extract solution. Thereby, the above-mentioned settled turbid substances are removed to afford the objective stabilized coffee.

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